

Our Philosophy

Our team at Farlam Hall's Cedar Tree restaurant believe that everything we do will have 'Delightful simplicity with 'oodles' of class'.

Our passionate team want to ensure that while our diners enjoy the carefully crafted dishes, their senses will be tingled with excitement to feel the temperatures, textures & flavours of every dish.

Our kitchen garden's produce shines throughout the menu as well as the incredible produce of our local suppliers.

Please, be a part of our story and allow us to take you on a memorable journey. Our restaurant team is always at your disposal, we call them our 'storytellers', to tell you interesting stories of our dishes, kitchen garden, suppliers and chef.

Thank you

Cedar Tree Restaurant

By

A handwritten signature in black ink that reads "Hrishikesh Desai". The signature is written in a cursive style with a large, stylized 'H' and 'D'. There are two small black dots at the end of the signature.

Hrishikesh Desai

While you peruse our cocktail list, menu & wine list

Popcorn 'Chaat'

Freshly baked popcorn tossed in subtle tomato & onion mix

--

Olives

Cardamon, celery & red pepper olives 'Our way'

Bread & butter

'Poolish' bread, cultured butter

Warwick Bridge Mill organic flour crusty bread with homemade

36 hours fermented churned butter

--

Snacks

Skrei Cod

*Cod tartar in a crispy puff ball, soya & honey dressing,
carrot & cumin purée, garden cress*

--

Aubergine 'Cornetto'

Smoked aubergine pickle, cheese mousse

English Asparagus, Thornby Moor dairy's oak smoked Cumberland cheese

Tender asparagus, cheese pannacotta, saffron aioli, crispy quail egg

--

Scottish Scallop

*Ceviche of scallops, roast scallop à la 'plancha',
fermented chilli & miso dressing*

--

Hodgson's Hake

Fried fillet of cured Hake, roasted pineapple, smoked sweet & sour sauce

--

Aglionby Longhorn Beef tandoori 'Wellington'

*Tandoori spiced marinated beef fillet wrapped in classic mushroom duxelles, potato cream,
seasonal garden vegetables, tandoori jus*

--

Thompson's farm Rhubarb

Vanilla pannacotta, rhubarb textures, orange cake

--

70% Valrhona Dark Chocolate

*Dark chocolate delice, banana bread, caramelised hazelnuts,
milk ice cream*

--

Coffee/tea/infusions, petit fours

*£120 pp for 7 course tasting including snacks
£90 pp for 3 course a la carte including snacks
(choose any 3 dishes from the 6 courses mentioned
excluding snacks)*

10% discretionary service charge will be added onto your bill